

Easy Baked Feta Pasta

This Easy Baked Feta Pasta is a simple vegetarian meal on the table in 30 minutes. Made with feta cheese, cherry tomatoes, garlic, & spinach.

Ingredients

- 3 tablespoons olive oil
- 4 cups cherry or grape tomatoes whole
- 6 cloves garlic whole, peeled
- a few pinches each of salt and pepper
- 8 ounces feta cheese (approximately 220 grams)
- 1 teaspoon Italian seasoning
- 2 cups fresh baby spinach
- 1/2 pound pasta small shells are our favourite
- 1/2 to 1 cup reserved pasta water

Instructions

1. Preheat your oven to 400 degrees Fahrenheit.
2. Add the olive oil to a 9-inch by 13-inch (or similar size) baking dish, along with the cherry tomatoes, garlic, salt and pepper.
3. Add the feta cheese into the middle of the baking dish and drizzle the top with a little extra olive oil. Sprinkle the Italian seasoning over everything and bake at 400 degrees for about 20-25 minutes, or until the tomatoes and feta are soft and begin to brown slightly.
4. While the feta and tomatoes bake, boil a large pot of salted water (add about 2 teaspoons of salt to the water) and cook the pasta in the water according to the package directions to al dente.
5. Drain the pasta, reserving about 1 cup of the pasta water.
6. When the feta and tomatoes are finished baking, break up the cheese and tomatoes with a spoon, making a creamy sauce. Add the hot pasta to the baking dish along with the fresh spinach. Add about 1/2 cup of the pasta water and toss everything together well.
7. Add a little more pasta water if necessary, toss again, and serve.

Notes

This recipe can be made with gluten-free pasta, whole grain pasta, etc. to accommodate specific dietary needs. Adjust the amount of pasta water you add until the desired sauce consistency is reached.